

## Idaho Bean Sloppy Joe

Makes: 96 servings

## 96 Servings

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|-------------------------------|------------|------------|
| Ingredients                   | Weight     | Measure    |
| Dry Pinto, Pink, or Red beans | 8 lb       |            |
| Water                         |            | 3 gal      |
| Oil                           | 4 oz       |            |
| Salt                          |            | to taste   |
| Ground beef                   | 8 lb 12 oz |            |
| Shortening                    | 6 oz       |            |
| Celery, diced                 | 1 lb 8 oz  | 1 1/2 qts  |
| Onions, diced                 | 2 lbs      | 1 1/2 qts  |
| Sugar                         | 4 oz       |            |
| Chili powder                  | 1 1/3 oz   | 1/2 cup    |
| Tomato sauce                  |            | 2 #10 cans |
| Cider vinegar                 | 4 oz       | 1/2 cup    |
| Hamburger buns                |            | 96, split  |

## **Directions**

- 1. Soak beans by preferred methods. Drain, cover with water. Add oil and salt. Cook slowly until tender.
- 2. Lightly brown beef in hot shortening. Add celery, onion, sugar and seasonings. Cook 5 minutes. Add drained

## **Nutrition Information Key Nutrients** Amount % Daily Value **Total Calories** 384 Total Fat NA Protein 23.2 g Carbohydrates 52.8 g Dietary Fiber 10.9 g Saturated Fat NA Sodium 527 mg

beans, tomato sauce and vinegar. Bring to a boil. Reduce heat. Simmer 15 minutes allowing flavors to blend.

3. Ladle 6 ounces over hamburger bun.